

Pismo's Coastal Grill and Fresh Fish Market

Iced Cold Seafood Appetizers

***Oysters on the Half Shell**

Half Dozen 21

Full Dozen 36

***Seafood Ceviche 18**

Shrimp, fresh fish, avocado, cilantro, red onions, grilled jalapenos, tortilla chips

***Hawaiian Ahi Poke Tower 22**

Wasabi, sweet soy sauce, jalapeno and wonton chips

***Ahi Tuna Sashimi 22**

Ponzu, wasabi, white BBQ, Fresno chilis and micro greens

Shrimp Cocktail 18

Cocktail sauce, horseradish

Crab Cocktail 39

Serrano's, micro cilantro, lemon-garlic marinade, dijonaise sauce

***Sashimi Pizza 24**

Ahi Tuna sashimi, avocado, red onion, jalapeno, edamame, Fresno chilies, ginger, spicy mayo and wasabi oil

Pismo's Chowder

Your Choice:

Classic White, Spicy Red,

Rhode Island Clear or

½ and ½

SAMPLE ALL 3 CHOWDERS

9

Cup 8 Mug or Bowl 11

Add bay shrimp topper 2.99

Bread Bowl 12

Mug and Salad 17

Bread Bowl and Salad 18

Hot Appetizers

Pismo's Famous San Francisco

Sourdough Round Bread 6.25

Grilled Artichokes 14

Lemon-garlic aioli

Santa Maria Steak 19

Wood grilled tri-tip, sweet BBQ sauce, creamy horseradish, crumbled blue cheese, fried onions

Hot Roasted Edamame 8

Pistachio Crusted Calamari 18

Lemon beurre blanc

Crispy Fried Calamari 17

Spicy tomato & tartar sauce

Pismo's Crab Cakes 21

Whole grain mustard beurre blanc

Fried Snapper Bites 15

Crispy fried snapper nuggets, tartar & cocktail sauce

Steamed Manila Clams or Pacific Mussels

garlic, white wine butter

Regular 20 Large 23

Wood Grilled Oysters 18

freshly shucked, garlic butter and parmesan

Fried Clams 14

New England clams, lemon gremolata, parsley, and house tartar

Garlic Fries 9

Sweet Potato Fries 10

cilantro-jalapeno sauce

Fish and Chips

Cole slaw and fries

(1.99 for garlic fries or sweet potato fries)

21

Fried Shrimp and Fish 22

Fried Shrimp 24

PLEASE NOTIFY US OF ANY ALLERGIES YOU MAY HAVE

Salads

Mixed Green 9 / 14 Mixed greens, tomatoes, carrots, cucumbers, sourdough croutons
Dressings: creamy bleu cheese, ranch, Louie, Italian, champagne vinaigrette
Caesar 9 / 14 Romaine, sourdough croutons, arugula, parmesan cheese

Specialty Salads

Wedge 11 / 17
Creamy bleu, bacon bits, crumbled blue cheese, cherry tomatoes, radishes

Bistro Salad 10 / 16
Mixed artisan, roasted sweet potatoes, dried cranberries, Pumpkin seeds, fontina cheese, champagne vinaigrette

Sesame Shrimp 18
Napa cabbage, cilantro, ginger marinated shrimp, crispy wontons, carrots, scallions, peanuts, miso sesame dressing

Beet and Goat Cheese 11 / 17

Baby greens, roasted beets, goat cheese mousse, toasted almonds, vinaigrette

GB3 Salads
Micro Greens, power mix, baby greens, Asian pear, watercress, red onion, blue cheese, toasted sunflower seeds, champagne vinaigrette

Tri Tip 31, Chicken 23, Salmon 33, Grilled Shrimp 25

Louie Salads

Ultimate Combo Louie 31
Jumbo prawns, shrimp, Dungeness crab, hard-boiled egg, gherkins, green beans, tomatoes

Shrimp Louie 23

Crab Louie (7 oz.) 43

Iron Pot Cioppino 39

spicy wine-tomato sauce with lots of clams, mussels, shrimp, scallops, and white fish

Add Crab 10, Add linguini 3

Pastas

Linguini and Clams 26
Fresh manila clams, linguini pasta in a light white wine garlic sauce

(Double Clams 29)

Shrimp Pasta 26

Shrimp and Clams Pasta 28
Linguini pasta in a light white wine garlic sauce

Seafood Pasta 28

Spaghetti noodles with shrimp, scallops, calamari, and broccolini in a light spicy tomato-wine sauce

USDA PRIME

Burgers and Sandwiches

Fries or coleslaw (2 for garlic fries or sweet potato fries, 3 for truffle fries)

California Burger 19

Guacamole, bacon, tomatoes, arugula, crispy onions, jack cheese, cilantro aioli

Pier Burger 17

Lettuce, tomatoes, onion, American cheese, special sauce

Grilled Mahi-Mahi 20

Crispy brussel sprouts, fried onions, micro greens, soy ginger vinaigrette

Sweet and Spicy Crispy Fish Sandwich 18

Crispy whitefish filet, spicy tartar, pickles, tomato, crisp slaw

Tacos 19

**Blackened Salmon
Blackened Shrimp**

Fire roasted salsa, avocado, cabbage-cilantro slaw, heirloom tomato pico de gallo, fresh lime crema.

Served with green chili black beans

Entrees

Served with the following choices

two regular sides or one primo side

Regular Side Choices

roasted cauliflower with almonds, fries, cilantro rice, potato au gratin with bacon, steamed broccoli, Hoisin glazed brussel sprouts, tabouli salad, grilled Castroville artichoke, garlic whipped potatoes, sautéed arugula, sweet potato hash

Primo Side Choices

Creamy polenta, Pasta du Jour, Caesar salad, mix green salad
(add \$2 to substitute for a specialty salad)

Top Your Fish with Our Shrimp or Crab Topper 8

Grilled Wild Chilean Sea Bass	MP
Grilled Alaskan Halibut	37
Grilled Atlantic Salmon	31
Grilled Wild Blackened Snapper	27
Grilled Wild Mahi-Mahi	29
Grilled Wild Swordfish	31
Grilled Trout	24
Grilled Prawns	23
Market Fish	MP
Pistachio Crusted Calamari	25
Crab Cakes	31
Pan Seared Diver Scallops	37
Pan Seared Scallops and Crab Cake Combo	34
Pan Seared Scallops and Calamari Combo	33
Wood Grilled Lobster Tail	MP
Wood Grilled 1/2 Lobster Tail	MP

Wood Grilled Favorites

Grilled Rosemary Chicken	21
Santa Maria Sirloin	29
1855 Brand Ribeye Steak	40

Surf and Turf

Grilled Rosemary Chicken and Shrimp	26
Santa Maria Sirloin and Shrimp	30
Santa Maria Sirloin and Calamari Steak	32
1855 Ribeye and ½ Lobster tail	MP
Santa Maria Sirloin and ½ Lobster tail	MP

Sales Tax will be added to all items

18% Gratuity added to parties of 10 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Desserts

Peanut Butter Pretzel Pie 10

Oreo crust, peanut butter mousse, pretzel crumble,
salted caramel whipped cream

Lemon Mascarpone Cheese cake 11

Almond graham crust, lemon curd

Warm Brownie a la Mode 9

French vanilla ice cream, hazelnut crème anglaise

Kid's Menu 10

Choice of drink, fries, cole slaw or steamed broccoli
(For 10 years and younger)

Chicken Fingers, Popcorn Shrimp, Grilled Cheese, Grilled Mahi,
Buttered Noodles, Grilled Salmon, Cheese Burger, Fried Snapper

Beverages

Harney & Sons Regular Iced Tea, Tropical Green
or Sodas 3.99

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew,
Dr. Pepper, Mug's Root Beer, Orange Crush,
Sobe life water yumberry/pomegranate

"Freshly Squeezed" Lemonade 4.50

(Strawberry add .50)

REFILLS \$1.00

Voss Still or Sparkling Water 6

Numi Organic Hot Teas 5

Breakfast blend, aged earl grey, gunpowder green,
orange spice, Chamomile lemon (decaf)

America's Best Coffee Italian Roast or Decaf Coffee 4.5